

# Food Service Establishment Inspection Report

Name:	Southeastern Grill And Thai Cuisine			Establishment Number	1-51883
Address:	1040-D Highway 54 E			Previous	N/A
	Fayetteville, GA 30214			Score	
Year	Month	Day	Inspection Time	Purpose	Enforcement
2005	2	15	14:00	Routine	1

# 99

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules. X INDICATES NON-COMPLIANCE.

HAZARDOUS ITEMS (Category I)					CRITICAL ITEMS (Category II)					GENERAL ITEMS (Category III)				
Food					Sewage					Plumbing				
Food	CAT	Points		X	Sewage	CAT	Points		X	Plumbing	CAT	Points		X
		Max	Min				Max	Min				Max	Min	
1. Safe; Approved Source	I				23. Sewage in Establishment	I				25. Installation; Maintained	III	4	2	
2. Adulterated, Container, Labeled, Dispensed	II	10	5		24. Approved Sewage System	III	15	8		26. No Cross-Connection; Back Siphonage	I			
<b>Personnel</b>					<b>Toilet and Handwashing Facilities</b>					<b>Garbage and Refuse Disposal</b>				
3. Disease Control; Personal Hygiene	I				27. Approved; Accessible	I				30. Containers, Covered, Number, Other	III	8	4	
4. Tobacco, Clothes, Hair Restraints	II	8	6		28. Constructed; Maintained; Number	III	4	2		31. Storage Area; Clean, Construction	III	5	3	
<b>Food Protection</b>					29. Clean; Proper Supplies Provided	II	10	5		<b>Physical Facilities</b>				
5. Food Handling Techniques	I				<b>Equipment and Utensils</b>					32. Floors, Walls, Ceilings	III	6	3	
6. Protected from Contamination	II	10	5		12. Dishwash Facilities Acceptable, Operational	I				33. Lighting; Fixtures Shielded	III	6	3	
7. Storage Practices; Approved Containers	II	10	5		13. Designed, Constructed, Installed, Located	III	6	3	X	34. Ventilation; Sufficient, Maintained, Clean	III	8	4	
<b>Temperature Control</b>					14. Food Contact Surfaces Clean; Procedure	II	15	8		35. Personnel Facilities Provided, Used	III	2		
8. Enough Facilities to Maintain Food Temp	I				15. Approved Material; Maintained	II	6	3		<b>Other Operations</b>				
9. Foods Rapidly Cooled; Held and Displayed	I				16. Testing Equipment Provided (Thermometer)	II	5	3		36. Toxic Materials, Storage, Use, Label	I			
10. Food Cooked to Proper Temperature	I				17. Cloths; Clean, Properly Stored, Used	II	4	2		37. Roaches, Flies, Rodents	III	15	8	
11. Foods Rapidly Reheated; Properly Thawed	I				18. Non-Food Contact Surfaces	III	15	8		38. Proper Cleaning Methods Used	III	2		
<b>Water</b>					19. Storage; Handling Procedures	II	6	3		39. Authorized Personnel, Animal Control	II	5	2	
21. Approved Source; System Operational	I				20. Single Service Articles	II	6	3		40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry	III	2		
22. Hot and Cold Water as Required	II	5	2		41. Approved Area For Food Service Operation	III	2			The following Category I Items were corrected at the time of the inspection: N/A				

ws 10/08/00

Cat III - Correct By Post-Opening Inspection (30 days). 13. a) Seal top of granite back splash; b) Seal and paint all raw wood; c) Fill in gap above 3 compartment sink; d) Additional cleaning needed of cooking hood and filters; e) Replace all stained ceiling tile in kitchen; f) Replace/repair cove base at beverages station to right of ice maker and base board in hall. Notes: 1) Ensure general clean up is completed before opening. 2) Approved for permit. 3) Post opening inspection 30 days after 21 Feb 05.

Discussed with/Title Vatsana Keodara - Owner

Inspected By/Title: